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## **Claims**

What is claimed is:

A cheese snack, comprising:
an extruded annular cheese product;

a flavoring core co-extruded within said cheese product, said core being normally flowable at room temperature, said product and core having substantially planar end faces with said core being exposed at said end faces; and

wherein said cheese snack is processed such that core does not substantially flow out of said cheese product prior to consumption when said product is stored at room temperature.

- 2. A cheese snack as set forth in claim 1 wherein said cheese product is selected from the group consisting of mozzarella, cheddar and Monterey Jack cheese.
- 3. A cheese snack as set forth in claim 1 wherein said core is selected from the group consisting of pizza sauce, salsa, soft cheese, peanut butter and fruit flavoring.
- 4. A cheese snack as set forth in claim 1 wherein said core has a normal viscosity of about 100-500 grams when measured by a Texture Profile Analyzer at room temperature before said cheese snack is formed.
  - 5. A cheese snack as set forth in claim 1 wherein said flavoring core contains at least one of the group consisting of flavoring, maltodextrine, starch and hydocolloids.
- 20 6. A cheese snack as set forth in claim 5 wherein said flavoring core contains up to about 1.5% starch.
  - 7. A cheese snack as set forth in claim 5 wherein said flavoring core contains up to about 3% maltodextrine.
  - 8. A cheese snack as set forth in claim 5 wherein said flavoring core contains pieces

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of flavoring material.

- 9. A cheese snack as set forth in claim 1 and further comprising an exterior coating on said cheese product.
- 5 10. A cheese snack as set forth in claim 1 wherein said cheese product and flavoring core are frozen for a time sufficient to prevent water in said core from migrating into said cheese product.
  - 11. A cheese snack as set forth in claim 1 wherein said flavoring core contains at least one hydrocolloid in an amount sufficient to prevent said flavoring core from leaking out of said cheese product but to prevent said core from drying out.
  - 12. A cheese snack as set forth in claim 11 wherein said one hydrocolloid is present in an amount equal to about 0.2-0.4% by weight.
- 13. A cheese snack as set forth in claim 11 wherein said hydrocolloid is selected from
   15 the group consisting of guar, locust, xanthan, agar and carrageenan.